Resources

Although these stormwater Operational and Site Design BMPs generally apply to food service facilities throughout Contra Costa County. The guidance provided is specific to projects located in unincorporated areas of Contra Costa County. Contact your local municipality for any additional requirements.

Projects creating and/or redeveloping 10,000 sq. feet of impervious surface (lowered to 5,000 sq. feet beginning Dec. 1, 2011) will need to comply with Provision C.3 of the County's Municipal Stormwater NPDES permit for treatment of stormwater run-off from the project.

For more information about Provision C.3 of the County's NPDES Permit No. CAS 2162008, see Contra Costa Clean Water Program — Stormwater C.3 Guidebook including Appendix D-Stormwater Pollutant Sources/Source Control Checklist

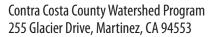
See California Stormwater Quality Associations (CASQA) BMP Handbook at www. cabmphandbooks.com for more detail on the fact sheets utilized in this publication including:

Industrial and Commercial: Food Service Facilities, Mobile Cleaning-Food Service Related, New Development: Trash Storage Areas (SD-32)

For remodels or new construction of food facilities and food vehicles and their commissaries, please refer to the Contra Costa Health Services Department, (HSD) Environmental Health Division (EHD) at www.cchealth.org andContra Costa Health Services Department's Plan Check Construction Guidelines for New and Remodeled Retail Food Facilities http://cchealth.org/groups/eh/programs/pdf/plancheck_construction_guide.pdf

HSD also has a desk duty plan checker available Monday — Friday from 9:00am — 12:00pm, at their office at 2120 Diamond Blvd., Suite 200, Concord, CA 94520







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Food Service Facilities



Owners and operators of food service facilities are required to comply with all rules, regulations, and procedures of the National Pollutant Discharge Elimination System (NPDES) program for municipal, construction and industrial activities as promulgated by the California State Water Resources Control Board, or any of its Regional Water Quality Control Boards (San Francisco Bay, Region 2 and Central Valley, Region 5). Contra Costa County's Municipal Stormwater NPDES Permit requires municipalities prohibit non-stormwater discharges to the stormdrain system.

Municipal Stormwater

NPDES

Compliance for Food Service facilities

Follow Operational Best Management Practices (BMPs) for the reduction or elimination of storm water pollutants.

Incorporate Site Design BMPs in project design including stormwater drainage for new and remodeled food service facilities.

Activities shall be in accordance with the Contra Costa County Public Works Department Watershed Program (for unincorporated areas of the County) and the Contra Costa Clean Water Program (representing 19 cities/towns, unincorporated County and the Flood Control and Water Conservation District).



Why Stormwater Best Management Practices (BMPs) for Food Service Facilities?

The County's storm drain system conveys stormwater to creeks and other natural waterways.

Pollutants must not be poured into stormdrains nor allowed to come in contact—with rain where they can be carried into the stormdrain and receiving waterways.

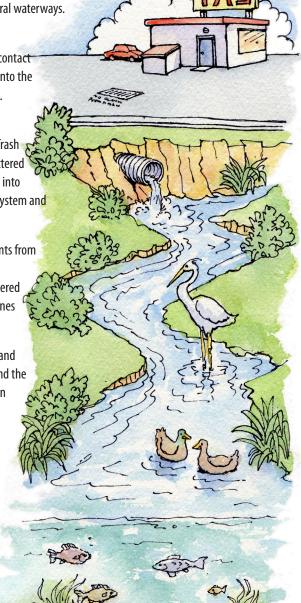
Take-out food packaging is the most common form of street litter in CA. Trash from food service facilities is often littered or dispersed by wind and discharged into the gutter, the County's stormdrain system and eventually ends up in local creeks.

Illicit discharges of trash and pollutants from food service facilities to the County's stormdrain system are illegal, considered a misdemeanor and punishable by fines and up to 6 months in County jail.

Runoff to stormdrains is not treated and can pollute receiving water bodies and the fish and wildlife that depend on clean water — including us!

In CA we get the majority of our drinking water from the Delta — the same place where East County stormdrains discharge to.

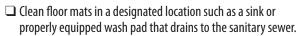
Do your part to protect water quality and habitat by following these common sense food service facility Best Management Practices (BMPs).

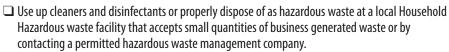


Operational BMPs

Mop Water, Floor Mat and Food Preparation Equipment Cleaning

Clean and dispose of all mop and wash water to an indoor sink, or a covered/bermed outdoor wash area that is plumbed to the sanitary sewer.





Protect stormdrains; even products labeled 'biodegradeable' are harmful to sensitive aquatic organisms.

Trash Management

- ☐ Keep dumpsters lids closed!
- ☐ Bag food waste before placing it in dumpster.
- ☐ Do not place uncontained liquids or leaking containers in the dumpster and do not hose it out.
- ☐ Keep food waste and litter from accumulating around dumpsters.
- ☐ Return leaking dumpsters and compactors to sanitary leasing company for repair or replacement. Have the dumpster leasing company occasionally clean-out excessively dirty ones.
- ☐ Discourage illegal dumping by keeping dumpster enclosures locked especially after business hours to limit unauthorized access.
- ☐ Place signage on or near the dumpster stating "No Dumping of Hazardous Waste".
- ☐ Make sure trash receptacles on the outside of the property are covered from rain and wind.
- $\hfill \square$ Routinely empty outdoor trash containers before trash overflows to the ground.
- ☐ Keep storm drain inlet grates free of trash.
- ullet Properly manage your cardboard and other recyclables where they won't be wind dispersed.

Cooling Towers and Refrigeration Equipment

- ☐ Make sure all discharges go to the sanitary sewer.
- ☐ Cooling equipment often requires regular servicing with biocides and chemicals which must be properly disposed of and never to the stormdrain.



☐ Recycle grease and oil; never pour it down sinks, floordrains, stormdrains nor anywhere outside. It clogs pipes which may cause sewer back-ups and hazardous to the environment.

☐ Scrape plates into trash can before rinsing to decrease grease build-up in grease traps and pipes.

☐ Clean-up spills during transfer of grease from kitchen containers to outside grease bin, immediately.

☐ Keep the exterior of grease containers clean.

Use tallow bins or sealed containers with tamper-proof lids;
Keep grease bins tightly closed to minimize attracting flies, rodents.

☐ Inspect periodically, clean and empty all grease removal devices such as interceptors, traps and rooftop exhaust blowers; Maintain all required records.

Spill Clean-up

- ☐ Keep spills from entering the gutter, parking lot or stormdrain.
- ☐ Never hose down areas into the storm drain.
- ☐ Use dry clean-up methods if spills occur outdoors such as sweeping, soaking up with rags or granular absorbents.
- ☐ Block/protect the stormdrain if wet clean-up is necessary before washing; Collect the wash water, screen it to remove large particles prior to disposal to the sanitary sewer.
- and dispose of wash water to the sanitary sewer.
- ☐ Protect the storm drain, if wet cleaning is required. or use high-pressure water.

Periodic Pavement Cleaning

- ☐ Sweep parking lots regularly and periodically clean with a mechanical sweeper.
- ☐ Periodically steam clean/pressure-wash dumpster and grease bin storage areas, sidewalks, exterior building surfaces, outdoor eating areas and loading docks. Collect wastewater and properly dispose of it through a grease interceptor prior to the sanitary sewer; Never allow wash water to be disposed of in the stormdrain.
- ☐ Hire reputable, permitted or certified mobile surface cleaners who are professionally trained in pollution prevention cleaning methods and pretreatment sanitary requirements and who comply with pollution control regulations.





Grounds a	and Fac	ility Mai	ntenance
Perform regula	r site walks to	inspect waste m	nanagement area

☐ Post these BMPs in an accessible area so they can be referred to by staff.

divalide and racinty manifestance			
☐ Perform regular site walks to inspect waste management areas, evidence of leaks and spills, abandoned waste; respond appropriately to prevent illicit discharges.			
☐ Periodically inspect and clean out catch basins especially before the rainy season or according to the frequency outlined in your site's land use agreement; contact your property management company or the County's Planning Department for more information about your clean water permit provisions.			
Move material handling and storage indoors or undercover and away from stormdrains and receiving waterways, whenever possible.			
Properly store and dispose of you hazardous wastes including cleaners, oils, paints, fertilizers, pesticides fluorescent lights and batteries.			
☐ Make sure all containers in outdoor storage areas have closed lids, are in secondary containment, replace leaking containers, make sure they are properly labeled and protected from rain by a roof, cover or tarp.			
☐ Use less toxic products whenever possible and reduce, reuse and recycle.			
☐ Use Integrated Pest Management (IPM) techniques to control pests and minimize the use of chemicals especially copper-based products which significantly contribute to water pollution.			
lue Control erosion, keep slopes covered with vegetation.			
☐ Make sure irrigation systems do not overspray onto pavement where pollutants can be mobilized and flushed to the stormdrain.			
Train Yourself, Employees and Contractors			
☐ Know where the drains at your facility discharge to. Most outdoor drains connect to the stormdrain system which connects to creeks.			
☐ Train employees in proper spill prevention, response and notification. Spills that pose an immediate threat to human health or the environment must be immediately reported to CalEMA 800-852-7550; oil spills to navigable waterways must also be reported to the National Response Center at 800-424-8802.			
□ Property and business owners are responsible your staff and contractors practices.			
☐ Train all new employees in proper stormwater pollution prevention.			
Periodically re-train workers in good housekeeping practices and these clean water BMPs.			

Site Design BMPs

- ☐ Minimize the amount of directly connected impervious surface area.
- ☐ Prohibit or discourage direct connection of roof and area drains to storm drain systems or through-curb drains, shallow roadside and on-site grassy swales.
- ☐ Install landscaping that minimizes irrigation and runoff, promotes surface infiltration, minimizes the use of pesticide and fertilizers and incorporated sustainable landscaping practices.



- ☐ Design covers and drains and appropriate source control measures for outdoor storage areas and loading docks.
- ☐ Mark sure storm drains are labeled "No Dumping, Drains to Creek" or similar message consistent with County standards; ensure markers are intact and legible.
- ☐ Ensure the site has sufficient lighting to minimize vandalism and illegal dumping. Property owners are responsible for any illegal dumping/container abandonment on their premises.
- ☐ Cover trash, food waste and compactor enclosures.
- ☐ Locate trash accumulation areas on impervious surfaces with a pad drain that is connected to a grease removal device before discharge to the sanitary sewer.
- Design trash collection areas with grading or berming so that drainage from nearby roofs and pavement diverts around the area and does not contribute to stormwater "run-on".
- ☐ Locate storm drains away from the immediate vicinity of the trash storage area.
- ☐ Plumb to the sanitary sewer according to the local sanitary district's authority and standards, discharges from indoor floor mat/equipment/hood filter wash racks, covered outdoor wash racks, and covered trash and food compactor enclosures.
- ☐ Connect drains for cleaning floor mats, containers and equipment to a grease interceptor before discharging to the sanitary sewer.
- ☐ Make sure all discharges from cooling equipment are indirectly plumbed to the sanitary sewer and do not discharge to the gutter, parking lot nor storm drain.

